

Amendments to the Specification

Please amend the specification, as follows:

Please replace the paragraph appearing at page 7, lines 5-14, with the following amended paragraph:

In its first aspect, the present invention relates to a food composition comprising soluble solids in the range of 50% to 90% by weight, at least 70% by weight thereof being a sweetening system comprising sucrose and non-sucrose sweeteners in a weight ratio of sucrose to non-sucrose sweeteners of 0:100 to 95:5, wherein the non-sucrose sweetener is of a DE (Dextrose Equivalent) of at least about 30, a carrageenan component in an amount sufficient to form a gel, and water to balance, wherein the gelation temperature, determined as the intersection of the graphs of elastic modulus, G' , and viscous modulus, G'' , of said composition is $< 95^{\circ}\text{C}$ measured on a ~~Haake~~ HAAKE™ Rheometer, RS 100 using the settings - Gradient $1^{\circ}\text{C}/\text{min}$, ~~0,4640~~ 0.4640 Hz, 95°C - 65°C , $t=1800$ s, ~~0,50~~ 0.50 Pa, 65°C - 35°C , $t=1800$ s, ~~2,50~~ 2.50 Pa - Stress sweep 35°C ~~0.10~~ 0.10 Pa- ~~20,00~~ 20.00 Pa, ~~0,4640~~ 0.4640 Hz.

Please replace the paragraph appearing at page 8, lines 2-11, with the following amended paragraph:

In a third aspect, the present invention provides the use of a carrageenan component for gelling a food composition of a soluble solids content of about 50 to about 90% by weight, at least 70% by weight thereof being a sweetening system comprising sucrose and non-sucrose sweeteners in a weight ratio of sucrose to non-sucrose sweeteners of 0:100 to 95:5, wherein the non-sucrose

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sweetener is of a DE of at least about 30 and wherein the gelation temperature of said composition determined as the intersection of the graphs of elastic modulus, G' , and viscous modulus, G'' , measured on a ~~Haake~~ HAAKETM Rheometer, RS 100 using the settings - Gradient 1°C/min, ~~0,4640~~ 0.4640 Hz, 95°C - 65°C, t=1800 s, ~~0,50~~ 0.50 Pa, 65°C - 35°C, t=1800 s, ~~2,50~~ 2.50 Pa - Stress sweep 35 °C ~~0.10~~ 0.10 Pa- ~~20,00~~ 20.00 Pa, ~~0,4640~~ 0.4640 Hz, is < 95°C.

Please replace the paragraph appearing at page 15, lines 1-11, with the following amended paragraph:

The present invention also provides the use of a carrageenan component for gelling a food composition of a soluble solids content of about 50 to about 90% by weight, at least 70% by weight thereof being a sweetening system comprising sucrose and non-sucrose sweeteners in a weight ratio of sucrose to non-sucrose sweeteners of 0:100 to 95:5, wherein the non-sucrose sweetener is of a DE of at least about 30, and wherein the gelation temperature of said composition determined as the intersection of the graphs of elastic modulus, G' , and viscous modulus, G'' , measured on a ~~Haake~~ HAAKETM Rheometer, RS 100 using the settings - Gradient 1°C/min, ~~0,4640~~ 0.4640 Hz, 95°C - 65°C, t=1800 s, ~~0,50~~ 0.50 Pa, 65°C - 35°C, t=1800 s, ~~2,50~~ 2.50 Pa - Stress sweep 35 °C ~~0.10~~ 0.10 Pa- ~~20,00~~ 20.00 Pa, ~~0,4640~~ 0.4640 Hz, is below 95°C. The carrageenan component is preferably an iota carrageenan or a kappa carrageenan or mixtures thereof.